Chocolate, Chocolate and More

Welcome to my baking adventures.
I love all things sweet and specifically, CHOCOLATE!

MARCH 27, 2013

SMORES COOKIE BARS

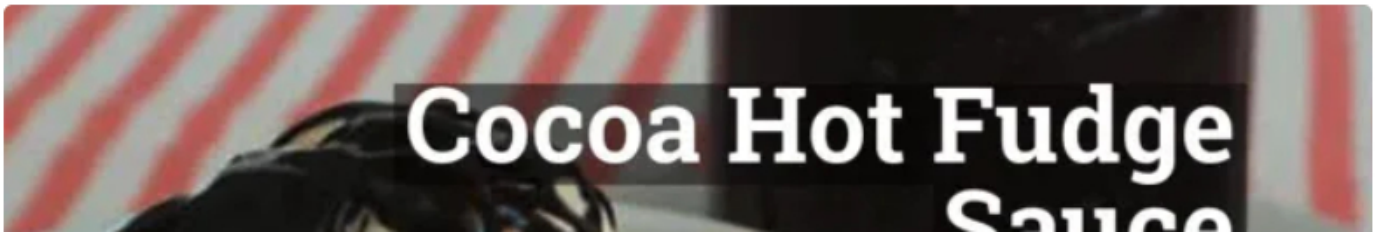
Smores Cookie Bars. Graham Cracker, Hershey's Chocolate and marshmallow wrapped up neatly in a bar.

I had to make these bars. My reputation depended on it.

You know your kids are proud of you when they show your site off to their friends. My son came home the other day from school and asked me to make a treat for his class. My son is in High School! Really, I asked? Why?

"Well Mom, we got done our work early in class (his AP History class) and we we're playing around on the internet and I showed everyone your site. Even the teacher was looking. They want you to make something. They want the Hot Chocolate cookies."

"My dear son, I've never made Hot Chocolate Cookies. What are you talking about?"



"Yes you have, just look at your recipes." As I pull up the site, we're looking together, still going back and forth on what I have and have not made "Mom, just move, let me do it, see, there, *Hot Chocolate Muffins*!"

Smart a$$ me "those are muffins, not cookies."

"Well they want cookies."

www.chocolatechocolateandmore.com

It's almost spring, I don't want to make anything Hot Chocolate right now. But my almost a man son has put my reputation out there. I have to make something, and it has to be good. Oh, and it has to travel well. And it has to look good because it's not just the kids, the teacher was looking too. Hot chocolate, hummmm, chocolate and marshmallows….S'mores! I'll make s'mores cookies.

NOT! I made s'mores cookies, guess what happens to the marshmallows when you put them in the dough? The get all melty and run, and make an ugly cookie.

"Mom, I can take these, they're good!"

"No they are not, they're not pretty. I can't have you taking something that isn't perfect. You're the one who showed your class my blog." Yes they tasted wonderful, just like a S'more should and I'm sure the kids would have eaten them all and not even realized that they

weren't pretty, but I'm vain. Now people in his school know what I can do. We're small town, If even one adult hears that I make ugly cookies....how will I able be able to show my face in public again.

So I send my son off to school without the ugly cookies and the promise that I will have something for him soon.

I have to thank the *Girl Who Ate Everything*. It was her *S'mores Cookies* that finally let me see the light. Instead of putting graham crackers in the cookie, use them as a crust!

A S'mores Cookie Bar is born!

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YIELD: 16 BARS

S'MORES COOKIE BARS

INGREDIENTS

PRINT

- 3/4 cup graham cracker crumbs
- 4 tablespoons butter, melted
- 3/4 cup sugar
- 1/2 cup brown sugar
- 1/2 cup butter, softened
- 1 egg
- 1/2 teaspoon vanilla
- 1 1/4 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips
- 1/2 cup mini marshmallows plus a few extra for the top
- 1 regular sized milk chocolate Hershey Bar
-
-

Get Ingredients

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INSTRUCTIONS

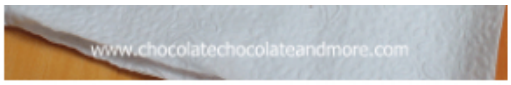
1. Line a square baking pan with parchment paper. Combine graham cracker crumbs and melted butter. Place in bottom of prepared pan and press down to form a crust.
2.
3. Cream 1/2 cup softened butter, add in sugars and cream again till fluffy. Add in egg and vanilla. Mix again. Combine Flour, baking soda and salt, then add to butter mixture. Once all combined, fold in chocolate chips and marshmallows. Spoon Cookie dough on top of cookie crust as evenly as possible. Don't worry about spreading perfectly. Dough will spread as it cooks to fill in any gaps. Bake in a preheated 350 degree oven for about 20 minutes.
4.
5. While bars are cooking, break candy bar into sections and place in freezer. 8-10 minutes before bar is done cooking, sprinkle remaining marshmallows on top, just to decorate. Return to baking for remaining time. Remove pan from oven and carefully place broken candy bar pieces on top. Let cool completely before cutting.

NOTES

recipe source *ChocolateChocolateandmore.com*

Oh, and the verdict at school? I'm awesome! Reputation still in tact.

Want more Chocolate?



S'mores Brownie Cake

Nutty Toffee Bars

Chocolate Peanut Butter Fudge

Chocolate Strawberry Shortcakes

Chocolate Kahlua Pound Cake

Lunch lady Brownies

FILED UNDER: BARS, COOKIES, SWEET
TAGGED WITH: CHOCOLATE BAR, GRAHAM CRACKERS, HERSHEY BAR, HERSHEY'S, MARSHMALLOWS

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COMMENTS

Carla says
March 27, 2013 at 12:14 am

If I wasnt falling asleep right now, I'd run into the kitchen and make these. I want one now *cue pouting* Seriously I love anything smores, including these bars.

Sugar Cookies to Peterbilts says
March 27, 2013 at 1:11 am

Oh my… I saw the title and said "Oh no she didn't"! But, oh yes you did! You made Smore's into a cookie bar! You know I will be making these soon!

Elizabeth Waterson says
March 27, 2013 at 1:26 am

I love smores bars and I love that these are cookie bars! I bet they were soooo good 🙂

Melissa says

March 27, 2013 at 4:35 am

I pinned these right away! =)
I have been craving some homemade cookies, and these look so good!

Thank you!

Anita at Hungry Couple says

March 27, 2013 at 4:37 am

I love s'mores and these look so gooey and good. Can you send your son over here with some for me? 🙂

Kalamity Kelli says

March 27, 2013 at 9:24 am

These look beautiful! Um….and PERFECT! I pinned them so I can make them soon!

Dara Reppucci says

March 27, 2013 at 1:31 pm

OMG these look amazing!!! I love smores.

The Cooking Actress says

March 27, 2013 at 1:49 pm

Ahahaha I loved this story! You had to fight for your rep!

These cookie bars are SUPER PRETTY 😀 And omg I knooow they taste amazing! *sigh* I love s'mores

Tanya-Lemonsforlulu.com says

March 27, 2013 at 6:30 pm

Wow, that is a lot of pressure Joan, but I think you came out looking pretty darn good! These are thick and beautiful! I love the chocolate squares nestled on top! And how cute that your son shared your blog with the whole class!

Dorothy @ Crazy for Crust says

March 27, 2013 at 11:13 pm

These are gorgeous Joan! I want the whole tray!

Hayley @ The Domestic Rebel says

March 27, 2013 at 9:35 pm

Joan, you're killing me! I love s'mores. They look so unrelentingly gooey and chewy and totally perf.

Roxana | Roxana's Home Baking says

April 5, 2013 at 6:43 pm

I want to be one of your son's classmates! Or maybe the teacher to get the whole pan in return on higher grades!
These look amazing Joan!

Bonny @ TheDomesticatedPrincess.com says

April 12, 2013 at 2:37 am

I love s'mores and chocolate chip cookies, so deciding to pin this was a no brainer. YUM!!!

Yvonne @ Dress This Nest says

April 12, 2013 at 5:00 am

I love ALL things S'mores and this is certainly no exception. I plan on making these immediately, if not sooner. Thanks and double thanks!

sally @ sallysbakingaddiction says

April 12, 2013 at 10:51 pm

Joan these look SO good!! I love anything and everything s'mores. Making them into cookie bars is wonderful because it's less fussy than making actually s'mores!

Joan says

April 13, 2013 at 10:25 am

Thanks Sally, and bars are just so fast and easy!

Wendy T. says

April 13, 2013 at 1:18 am

I made these for a bake sale. We nibbled tonight on them just to make sure they were good enough to sell! Holy moly! They are divine! Even my three year old said, "mama, how did you make these so delicious?" and the five year old asked "what would happen if someone at ALL of these?" Great recipe! Thank you! This is a keeper!

Joan says

April 13, 2013 at 3:40 am

I'm so glad you enjoyed them! And always, as the baker you should "test" what you make, just for quality control purposes 😉

Mandy |Small Fine Print| says

April 13, 2013 at 8:51 pm

SOOOOOO good! I'd love for you to link this (and anything else you have) up to my linky party going on now at smallfineprint.com

Maria says

April 14, 2013 at 12:05 am

Oh my gosh these look ridiculously good!!!!!!!! I've made s'mores cookies before, but I will have to try to make these now, they look DELICIOUS!!!! The perfect summer dessert, thanks for sharing!!!

Joan says

April 14, 2013 at 12:24 am

Thanks Maria!

Paula says

April 14, 2013 at 11:58 pm

One word – YUM! Thanks for sharing at MM @ Call Me PMc ~ Paula

katie goldsworthy says

April 17, 2013 at 3:55 am

These look delicious! I love how you can still see so much of the Hershey bar! Thanks for sharing at Monday Funday!

Joan Hayes says

April 17, 2013 at 11:41 am

Thanks Katie!

Chandra@The Plaid and Paisley Kitchen says

April 17, 2013 at 3:21 pm

Heavenly! I want to gobble them all up! hank you so much for sharing on Show Me Your Plaid Monday's!

Aubrey @ Real Housemoms says

April 18, 2013 at 7:49 pm

O*M*G!!!! I'm gonna love these!!! Thanks for sharing with us over at Real Housemoms!

Kim @ Soliloquy Of Food & Such says

April 19, 2013 at 12:24 am

Pinning this ~ seriously, you put a Hershey square o anything and I'm SOLD!

Joan Hayes says

April 19, 2013 at 8:15 am

April 19, 2013 at 8:15 am

I'm with you Kim, I've always been a sucker for a Hershey bar!

The Café Sucre Farine says

April 20, 2013 at 10:29 am

Oh my goodness! You've got me drooling all over the place! YUM!

Joan Hayes says

April 20, 2013 at 10:50 am

Sometimes it's ok to drool 😉

Lisa {AuthenticSuburbanGourmet} says

April 20, 2013 at 10:55 am

Okay – how can you go wrong with these delightful bar cookies – you can't. Smile. These are going to be made VERY soon. Hope you have a wonderful weekend Joan!

Laura (Tutti Dolci) says

April 20, 2013 at 11:13 am

You can never go wrong with S'mores!

Jen L | Tartine and Apron Strings says

April 22, 2013 at 1:21 pm

You did a great job with these cookie bars! So decadent…I want a bite (or two)! Drool-worthy!

worthy!

Joan Hayes says

April 22, 2013 at 9:40 pm

Thanks Jen!

Jocelyn @BruCrew Life says

April 23, 2013 at 2:27 pm

haha that's too funny, but I can totally understand. No way would I send an "ugly" cookie either!!! Bars are better anyway…more like a real s'mores.

Erin @ Dinners, Dishes, and Desserts says

April 25, 2013 at 4:09 pm

Love it!! A proud son, showing off his Mom's work – you should feel great about that!

Pretty sure you lived up tot your reputation with these too 🙂

Joan Hayes says

April 25, 2013 at 11:41 pm

Thanks Erin, yup, I was feeling all warm and fuzzy inside. And I've had a few requests for more treats so I must be doing something right!

deidre says

April 27, 2013 at 10:49 pm

I just made these and they are awesome! I do have one question though, what size square baking pan did you use? I used a glass 9×8 and my crumbs only covered 1/2

the bottom so I added some more.

Joan Hayes says

April 28, 2013 at 12:19 am

Hi Deidre, glad you enjoyed them. My pan is a 8×8. That one inch shouldn't make too much of a difference. but you did great, just adding extra.

Erin @ Texanerin Baking says

April 28, 2013 at 1:23 pm

Love the story about your son. 🙂

And these look SO good! I don't even like smores or marshmallows but these look awesome.

Joan Hayes says

April 28, 2013 at 2:29 pm

Thanks Erin! I'm not a huge Smore's fan myself but the cookie holding it all together makes this the perfect way to enjoy the Smores package!

Bonnie says

April 29, 2013 at 10:03 pm

Hi, Your recipe looks amazing! One teeny question: Did you use an 8-inch or 9-inch square pan?

Joan Hayes says

April 30, 2013 at 7:23 pm

Thanks Bonnie. I used an 8 inch pan, I'm sure a nine inch would work just as well

well.

kristen says

May 6, 2013 at 8:44 am

made these this weekend (only suggestion is that mine needed to cook for longer than 20 minutes, prob like 35 minutes), and everyone went crazy over them. I gave a few to my boyfriend (who loved them!) brought them to a small dinner party, and then brought the rest to my family who wanted the recipe asap. I tried to take the remaining two pieces home with me and my sister wouldn't allow me to take them.

So good! and so easy. you mustttt make these.

Janelle says

May 7, 2013 at 4:03 pm

How many does this recipe make?

Joan Hayes says

May 7, 2013 at 7:13 pm

This will make 16 small bars or 9 large bars.

Laurie says

May 10, 2013 at 5:14 pm

I'm kind of puzzled .this is my second time making them and I can get them to cook through. I even had repairman come over to check my oven , thinking I might need to have it calibrated but it was within two degrees accuracy.
Can't figure out what's going wronh

Joan Hayes says

May 11, 2013 at 12:08 am

Laurie, I'm not sure what to tell you. I use a 8×8 pan which makes a thick bar. You can increase the cooking time or you could try making this in a 9×13 pan for a thinner bar. I can tell you, If you like smores these bars are worth the effort.

Breann says

May 20, 2013 at 1:57 am

Laurie, I had the same issue with them not cooking through. I turned my oven to 375 instead for about 8 minutes and they came out great!

Marie @ Substance of Living says

May 29, 2013 at 12:58 pm

My mouth is watering! If only I could reach in through my screen and eat one. Well, the next best thing, is to head into the kitchen and make a batch!!!

New fan visiting from Totally Tasty Tuesdays.

Cheers,
Marie

cheryl says

June 5, 2013 at 9:36 am

JOAN, Did you use milk chocolate chips or semi-sweet chips? Can't wait to try this recipe!

Joan Hayes says

June 5, 2013 at 12:58 pm

Cheryl, I used semi-sweet but either would be yummy!

Holly Waterfall says

June 24, 2013 at 5:38 pm

These are happening in my kitchen tonight, Joan. I'm bringing them to the work potluck tomorrow. I can't wait!! YUM 🙂

Joan Hayes says

June 24, 2013 at 9:33 pm

Holly, I wish I was one of your co-workers!

Shelby Gant says

July 2, 2013 at 5:15 pm

I was in your sons AP US History class and those were the bomb diggity!

Joan Hayes says

July 3, 2013 at 12:11 am

Thanks Shelby, glad you enjoyed them!

Lonnie B says

July 3, 2013 at 9:51 am

OMG! I made these last night and had one for breakfast! Lol They were soooooooo good.

Joan Hayes says

July 3, 2013 at 2:19 pm

Sounds like a good breakfast to me!

Courtney says

July 3, 2013 at 1:32 pm

It says “cream butter” for step 2 but the recipe does not call for additional butter. So, how much butter should I use? Thank you!! (:

Joan Hayes says

July 3, 2013 at 2:17 pm

Hi Courtney, I should have been more clear in my directions. Your ingredients are
3/4 cup graham cracker crumbs
4 tablespoons butter, melted
3/4 cup sugar
1/2 cup brown sugar
1/2 cup butter, softened

The melted butter is for the graham cracker crust and then the softened butter is for the cookie.
I hope this helps and I hope you enjoy these bars!
1 egg

tiffany says

July 4, 2013 at 2:28 pm

I just made these and it was a HUGE GIGANTIC fail! I am a seasoned baker and can’t remember the last time something didn’t turn out at least decent enough to eat. I had to throw this out. The dough never cooked at all, even leaving it in for twice the prescribed time? I let it cool and it turned hard as a rock. What the heck?? I triple

prescribed time? I let it cool and it turned hard as a rock. What the heck?? I triple checked my ingredients and followed this to the letter. Hmmmmm.....

Joan Hayes says

July 4, 2013 at 11:00 pm

Tiffany, I'm so sorry you've had a bad experience with this recipe. Honestly, this recipe is just an adaption from most cookie bar recipes in that I didn't want a large batch. I've made this recipe at least 5 times since publishing and haven't had any trouble. I'm sure as someone used to baking you know your oven and if it runs a little hotter or colder and adjusted your temperature for that. Did your dough spread out as it baked? I'd really like to help solve this for you, these bars are delicious.

Stephanie says

September 7, 2015 at 7:57 pm

What size square pan did you use? I used my 9×9 and had to increase everything by a half to "fill" it. Then they never cooked through. I left them in for an extra 15 minutes and they were less giggly when I took them out but they weren't nice cookie texture. What went wrong?!

Joan Hayes says

September 15, 2015 at 9:27 pm

I use an 8×8 square baking pan.

Catherine says

July 13, 2013 at 4:01 am

I though i had the same problem as you, so I cooked it for a liitle longer before letting it cool. When took it out of the oven it looked cooked but was still very much soft in the middle. I left it to cool and it solidified a little and became the right consistency. Moral of the story, if you cook it for the 20 minutes and then leave it to cook reguardless the fact that it will still be soft, it'll cool to become the

right texture. The reason it probably cooled to become rock hard in your experience is because you let it cook for the extra time. Hopefully this helps you out if you give it another go. Its well worth giving it another try.

Chantal says

August 28, 2013 at 10:58 am

I made these last night for a function at work – I made two batches: one in a 8×8″ pan and one in a 9×9″ pan. I did not line with parchment paper. Otherwise, I followed Joan's recipe exactly, and followed the cooking time exactly. They came out perfectly!
They definitely looked like a gooey raw mess when I took them out of the oven (I should have taken a photo but I didn't). They sat until completely cooled. They were completely set/cooked through and easy to remove from the pan despite not using the parchment paper. They cut into beautiful squares! My coworkers loved them and 5 of them already been directed to this post for the recipe! Thanks Joan! Amazing end-of-summer treat!

Joan Hayes says

August 28, 2013 at 7:27 pm

I'm so glad you and your co-workers enjoyed them Chantal!

Dee says

July 6, 2013 at 12:10 am

This is my fourth time baking these since discovering this yummy recipe on Pinterest. My friends,family, and coworkers have all enjoyed this recipe. Thanks for sharing!

Mary says

July 6, 2013 at 11:53 pm

I have to agree with some of the other people about the cooking time. I'm a well versed baker and never have had so many problems with a recipe! I really wanted this to work. 😕

Mary says

July 7, 2013 at 12:34 am

I hate to say this but I have to agree with the comments about the cooking time. I'm a seasoned baker and was not able to successfully cook this. I wish it had worked out. 😕

Amy says

July 12, 2013 at 7:05 pm

For my own health, I can't subscribe to your blog. But oh my! These recipes all look divine! You are killing me. One day I will make these for a special occasion. You are killing me Joan!

~Amy

Baker Becky says

August 11, 2013 at 10:37 am

I can't believe I missed this when you posted it the first time around! You are absolutely feeding my s'mores addiction….you know I'm going to have to make these! They look sooooo yummy!

Donika@momwhats4dinner says

August 19, 2013 at 11:24 am

Oh me oh my these look divine Joan! Love the new look of the blog too, looks great! 🙂

Joan Hayes says

August 19, 2013 at 9:11 pm

Thanks Donika!

Kendra says

September 28, 2013 at 11:04 pm

My sister and I made this together–we really liked this recipe, but definitely would make a few changes the next time around. First of all, we also had the problem with the graham crumbs not covering the bottom of the pan. I would use 1 1/4 cups with the same amount of butter (the bottom was greasy, so you definitely wouldn't need any more butter). We also would switch the amounts for the chocolate chips and mini marshmallows, so use 1/2 cup chips and 1 cup mallows. I would also lower the temp to 325˚F or even 300˚F and cook it for 30 mins. Overall, this is a good recipe, but it seemed to showcase chocolate and chocolate is the least distinctive flavor in a s'more (to us at least). The Hershey's pieces on top definitely give the bars that extra "umph" though–what a great touch!

Joan Hayes says

September 29, 2013 at 7:31 pm

That's what I love about any recipe Kendra, you can customize it to fit your personal taste! Thanks for sharing!

Bailey Green says

December 31, 2013 at 12:24 pm

This is the recipe that officially got me hooked on your blog! One day I wanted to make a quick and easy dessert, so I chose this. I made them and to say the least, I stumbled onto pure gold. I absolutely LOVE these. They're now my go-to dessert for any occasion. (I even made them for a how-to presentation … And everybody loved them.) Every time I cook/bake something I ask my boyfriend to rate it. Out of every single thing I've ever made for him, this has been the only 10!!! Everybody absolutely

loves these and they are seriously SO easy. Thank you for this fantastic recipe! I'm sure one day I'll be teaching my daughter how to make them! (: ...Did I mention they turn out just like the picture? LOVE THAT! Teeheehee.

Heather says

February 1, 2014 at 9:52 pm

I was wondering if these could be made and then mailed to someone? and if yes what would be the best way to package them?

Bailey Green says

February 6, 2014 at 9:00 am

I know I'm not Joan, but I make this recipe ALL the time. Love these!! I could definitely see them being mailed after being cut into pieces. Just mail them as you would cookies.... However you would do that. Small box? Yeah, that's what I would do. Teehee. The best part would be that they're not as fragile since they're in bar form! Good luck! (:

Corr Chilled says

February 3, 2014 at 7:00 am

THEY LOOK DELICIOUS.

But the calories, the calories make my belly sad.

Sarahmary says

February 14, 2014 at 6:11 pm

I made this for my works Valentines chocolate party. I read the reviews and increased the graham crumbs to 1 1/4cup, decreased the chocolate chips to 1/2 cup and increased the marshmallows to 1cup. I made it in a heart shaped pan and it turned

out delicious!! Very one loved it. I will def make this again, thanks for sharing.

Julie says

March 1, 2014 at 8:04 pm

I made these in a square pan like it says to. I assumed it was an 8 x 8″ pan. But when I baked them they were still way too gooey in the middle. I had to put tin foil over the top and bake for another twenty minutes so the top wouldn't burn. Next time I will double the graham cracker crust and bake them in a 9 x 13″ pan. Not gonna lie, I was kind of disappointed.

Sue says

March 6, 2014 at 8:56 am

I just found these on Pinterest and I'm having a hard time holding myself back from preheating the oven. My older kids just gave up after school treats for Lent and I know if these are anywhere in the house, they will fail to keep that promise. Thanks for posting this — now I will go explore your blog.

Carly says

April 7, 2014 at 12:21 am

These are AMAZING!! I double the recipe and make a 13×9 pan. My family calls them "dream bars." If you're thinking of trying them I would definitely recommend making them! Warning: they are addicting 🙂

Shelby Johnston says

April 7, 2014 at 5:48 pm

Could I bake these in a mason jar and ship them overseas to my deployed husband? I did cake in a jar, and it worked just fine, but just wanted to make sure that this would work too.

Joan Hayes says

April 8, 2014 at 8:13 am

you could certainly try it. Make sure they're not too thick or they won't cook all the way in the middle. If you're looking for ideas on goodies to ship, here's a post I did about the care package I sent to my SIL when he was in Afghanistan *https://chocolatechocolateandmore.com/2012/12/care-packages-what-to-send-and-how-to-pack-them/*
God Bless and thank you both for your service <3

Becky says

April 11, 2014 at 11:44 am

what size pan? looks like 8×8 square?

Joan Hayes says

April 11, 2014 at 1:10 pm

Yes, I used an 8×8 square baking dish.

Julia says

April 30, 2014 at 12:17 am

Chocolate is the key to MY Happiness. ❤

Teresa Blair says

May 1, 2014 at 1:03 pm

You are my hero!

Debbie says

May 25, 2014 at 7:37 am

Made these for a family reunion. I followed the recipe precisely but I doubled the recipe and used a 9×13 pan. I had to increase baking time by about 10 minutes in order for the center to get done. After they were completely cooled and I cut them of course I had to try one and OMG they are wonderful!! I'm sure they will be a big hit with my family as well. Thank you for a great recipe!!

Jen says

May 30, 2014 at 8:46 pm

These look divine. I tried to make these tonight, but had the same problem as a lot of other people. After 20 minutes, the dough was like liquid. When you take the pan out of the oven, is it supposed to be very runny or set?

Joan Hayes says

May 30, 2014 at 10:46 pm

I'm sorry this didn't turn out for you, the dough should be set when you remove it from the oven.

khat87 says

June 21, 2014 at 9:08 pm

These look awesome. What size pan did you use?

Joan Hayes says

June 23, 2014 at 8:05 am

I used an 8×8 square pan

I used an 8×8 square pan.

Diane L. says

July 22, 2014 at 9:45 am

I have a recipe that is very similar to this. (My Mom's recipe). We call them Congo Squares. I will be adding the chocolate bars and marshmallows the next time I make them, just to give it a try. Hopefully they will turn out as good as they look!

Danielle W says

July 25, 2014 at 2:03 pm

I was just wondering, are thesre supposed to be gooey and have an "undone" look to them? I doubled the batch and baked for a total of 40 minutes, but the bars look undone on the inside

Joan Hayes says

July 25, 2014 at 6:12 pm

These should be cooked all the way through. They will be a soft cookie texture in the middle but not runny or gooey. Did you still use an 8×8 square pan or did you use a larger 9×13 pan?

Erin Marowelli says

July 30, 2014 at 8:29 am

I made these in a square 8×8 pan and I see now that others have had a similar problem. The cookie dough layer was too thick and wouldn't cook all the way through. I cooked it 5 – 8 minutes longer and that helped a bit but it was still too undercooked to take and share and look pretty. I will try it again with a few adjustments.

I love the idea of the graham crumb crust at the bottom, though.

Theresa says

July 30, 2014 at 12:02 pm

What size pan do you use?

Joan Hayes says

August 2, 2014 at 11:44 pm

I used an 8×8 square but you can also use a 9×9.

Olivia C says

July 30, 2014 at 6:01 pm

hi, I am going to make these tomorrow, I was wondering what size pan you recommed using for this recipe?! thank you!!

Joan Hayes says

July 31, 2014 at 9:34 am

I used an 8×8 square pan but a 9×9 would also work. Happy Baking!

Olivia C says

August 2, 2014 at 9:38 pm

sadly these didn't work how I expected 😕 they wouldn't cook, and when I took them out they wouldn't stay in cookie bar form. maybe next time 😕

Lydia says

August 15, 2014 at 3:46 am

I made thsee twice – the first time exactly according to the directions above. They were delicious and a hit! However, they were a little less cooked in the middle than I like and the graham cracker base was too thin. The second time I read the comments and made the following changes: 1 -1/4 cups graham cracker, 1/2 cup chocolate chips, 1 cup marshmallows, and increased cooking time to 25 min. They were really good and my husband wants MD to make cookie bars all the time! Thanks for the lovely recipe, it is a keeper!

Shannon says

October 13, 2014 at 8:41 pm

These were a hit with my girls! Thank you for the recipe.

Joan Hayes says

October 20, 2014 at 9:33 am

So glad you enjoyed them!

Kelly Hunt says

January 4, 2015 at 6:12 pm

I will be making these this weekend and I am just wondering…did you use light or dark brown sugar? Thanks!

Joan Hayes says

January 7, 2015 at 10:21 am

I always use light brown sugar, in my area, dark brown sugar is hard to find. Enjoy!

Carly Goldstein says

January 20, 2015 at 5:40 pm

I found this recipe via Pinterest and OMG- by FARRRR the best dessert i have ever made, and trust me, i bake pretty often. My roommates were literally fighting over who got the last peice on the same night i made it! This will now be my go-to recipe when i want to impress my friends or just have a sweet treat. PERFECT RECIPE!

S'Mores Mom says

July 17, 2015 at 7:01 pm

This is a fantastic recipe! I've made it four times in the past week and half for various events. The first time it didn't come out right and I realized it was because my flour was old, but after I replaced it they came out perfectly every time and I have given out this link a bunch of times. They're super easy to make too. I didn't use the parchment because I've put them in aluminum pans since I was bringing them places. I had no problems with them sticking. I will say that you really do need to follow the directions and let them cool completely before cutting.

Joan Hayes says

July 25, 2015 at 10:09 am

So glad you've been enjoying these bars, they are always a hit when I take them places too!

Leah says

September 8, 2015 at 6:39 pm

These are awesome! I took them to a party and 3 people asked for the recipe. I was worried my tray would look empty because it's a 8×8 pan but I cut them small and added some Hershey nibs throughout so it looked cute too.

Joan Hayes says

September 8, 2015 at 10:19 pm

Thank you Leah, I'm happy to hear that! 🙂

Leah says

September 22, 2015 at 8:41 am

Great recipe! I was asked for it by several people.

Judy Silvestre says

September 25, 2015 at 11:18 am

Hello Joan. These smores bars look delicious and I can't wait to try them. I loved your story as well. Can the recipe be doubled and baked in a 13×9 pan? When I bake, it's usually for a crowd and this would save so much time. Thank you for sharing the recipe. I apologize if somebody already asked this question. I didn't have time to go through all of the comments to find out.

TRACKBACKS

Graham Cracker Chocolate Chip Cookies | Jen's Favorite Cookies | Recipes & Photos says:
April 8, 2013 at 11:02 am

[…] S'mores Stuffed Chocolate Chip Cookies from Smells Like Home S'mores Cookie Bars from Chocolate Chocolate and More Chewy Graham Cookies from My Kitchen […]

What's On Maggy's Mind DC Cherry Blossom Festival | Chocolate Maggy says

What's On Mooseys Mind DC Cherry Blossom Festival | Chocolate Moosey says:
April 13, 2013 at 10:31 am

[…] Smores Cookie Bars from Chocolate, Chocolate, and More […]

****Rare* $1.25 Off S'mores Kit Coupon! | Coupons*** says:
April 23, 2013 at 11:29 am

[…] the ingredients to make Smores Cookies Bars Recipe from Chocolate Chocolate & more! The recipe calls for "graham cracker crumbs" so […]

What's In Your Kitchen Wednesday - Kitchen Meets Girl says:
April 23, 2013 at 9:01 pm

[…] these S'mores Cookie Bars from Chocolate, Chocolate and More just gorgeous? Oh, but they have me wishing for summer {right now I'd just take […]

inspiring celebrations {champagne party} | Circus Berry says:
April 29, 2013 at 10:39 pm

[…] Chocolate, Chocolate and More […]

Chocolate Chip Cookie Cake with Toasted Marshmallow Filling and Cookie Dough Frosting | Chocolate Moosey says:
April 30, 2013 at 6:33 am

[…] Smores Cookie Bars from Chocolate, Chocolate, and More […]

Chocolate Peppermint Cream Cheese Bundt Cake & calgon take me away | My CMS says:
May 8, 2013 at 2:41 pm

[…] have linked to a blog party here for Thursdays Treasures, I will explain later…..when I figure out exactly what it is all […]

50 S'more Inspired Desserts from Six Sisters' Stuff | Six Sisters' Stuff says:
June 21, 2013 at 5:01 am

[…] S'mores Cookie Bars […]

Smore's Brownie Cake - Chocolate Chocolate and More! says:
June 30, 2013 at 4:32 pm

[…] S'mores Cookie Bars […]

National Chocolate Day- 12 Tempting S'mores Recipes! | Daily Holiday Blog says:
July 7, 2013 at 1:34 am

[…] S'mores Cookie Bars by Chocolate Chocolate and More […]

S'mores Double Chocolate Cookie Bars - Chew Out Loud says:
July 13, 2013 at 2:37 am

[…] Source: Chew Out Loud, inspired by Chocolate Chocolate and More […]

100 S'Mores Recipes | Cravings of a Lunatic says:
July 23, 2013 at 1:59 am

[…] S'mores Cookie Bars by Chocolate Chocolate and More […]

S'mores Cookie Bars | Who needs a diet? says:
August 28, 2013 at 9:20 pm

[…] Recipe from Joan Hayes over at Chocolate, Chocolate and More […]

WELCOME

We are a family that loves baking, good food, good times spent with family and friends, and exploring new places. Many of our most cherished family times have been cooking together in the kitchen at holidays or family gatherings. We invite you into our kitchens to share our love of all things chocolate and more (other desserts and even some healthy options). *Read More*

- *Dark Chocolate Cream Pie*

- *Crisp Almond Cookies*

- *3 Minute Fudge*

- *Cream Cheese Chocolate Croissant Cookies*

CATEGORIES

- Dairy-Free
- Miscellaneous
  - For Bloggers
  - Gifts
  - Giveaways
  - Product Reviews
  - Round Ups
  - Sponsored
  - Thursday's Treasures
- Savory
  - Appetizers
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    - Muffins
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    - Yeast Breads
  - Breakfasts
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  - Cakes
    - Bundt Cakes
    - Cake Rolls
    - Cheesecakes
    - Crepe Cakes

- Crepe Cakes
- Cupcakes
- Layer Cakes
- Loaf Cakes
- Sheet Cakes

Candy

- Barks
- Fudge
- Marshmallows
- Truffles

Cookies

- Biscotti
- Drop Cookies
- Filled cookies
- macarons
- Meringues
- Molded Cookies
- Rolled Cookies
- Sliced Cookies

Drinks

Frostings & Sauces

Frozen Treats

- Freezer Cakes
- Frozen Drinks
- Frozen pies
- ice-cream
- Popsicles
- Sorbet
- Toppings

Fruits

Gluten Free

Parfaits

Pies, Tarts, & Pastries

Puddings & Mousses

Uncategorized

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